



American Meat Science Association

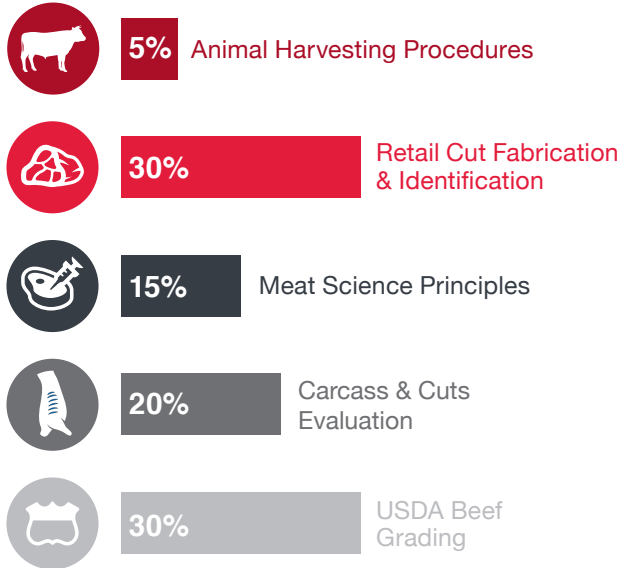
MEAT EVALUATION CERTIFICATION



The American Meat Science Association (AMSA) Meat Evaluation Certification verifies individuals are better prepared to enter fields related to the meat animal industry, which includes production and processing.

CERTIFICATION EXAM

The certification exam, tested for on the iCEV platform, consists of 100 questions and assesses knowledge and skills from the following weighted industry standards:



MEETING THE INDUSTRY NEED

- ✓ Assesses Competencies Based on Weighted Industry-Valued & Industry-Accepted Standards
- ✓ Validates Knowledge & Skills
- ✓ Allows Employers to Identify & Connect with Skilled Candidates
- ✓ Jump-Starts Individuals' Careers

INDUSTRY STANDARDS BREAKDOWN

Meat Science

- Animal Care & Handling Procedures
- Meat Nutrition
- Meat Storage & Handling
- Meat Cookery Techniques
- Processed Meats
- Food Industry Safety

Animal Harvesting Procedures

- Inspection Regulations & Policies
- Animal Harvest Process
- Animal Byproducts

Carcass & Cuts Evaluation

- Beef Evaluation (carcasses, full loins, rounds, short loins/ribs, retail cuts)
- Pork Evaluation (carcasses, hams, loins, retail cuts)
- Lamb Evaluation (carcasses, retail cuts)

USDA Beef Grading

- USDA Quality Grading
- USDA Yield Grading

Retail Cut Fabrication

- Beef Retail Cuts
- Pork Retail Cuts
- Lamb Retail Cuts
- Variety Meats
- Processed Meats

EXAMPLE ASSESSMENT QUESTIONS

1. If a lamb carcass has two spool joints it is classified as which of the following?

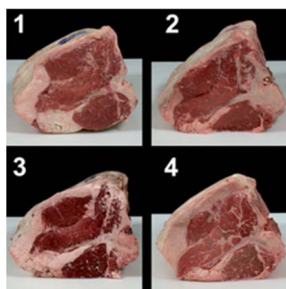
- A** Lamb
- B** Young Mutton
- C** Old Mutton
- D** Mutton

2. Calculate the final yield grade of a beef carcass with the following characteristics: PYG – 2.7; REA – 13.3; HCW – 625; KPH – 2.0%

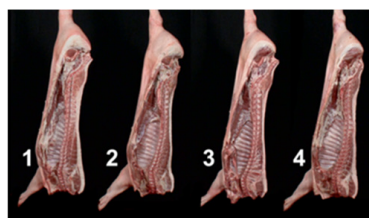
- A** 1.5
- B** 1.6
- C** 1.7
- D** 1.8

3. Which short loin displays the least amount of fat over the sirloin face?

- A** 1
- B** 2
- C** 3
- D** 4



4. Between 1 and 2, which carcass has more fat over the clear plate?



- A** 1
- B** 2

5. Assuming the carcass is A maturity, in which USDA Quality Grade range does the carcass belong?



- A** USDA Low Prime to USDA High Prime
- B** USDA Low Choice to USDA High Choice
- C** USDA Low Select to USDA High Select
- D** USDA Low Standard to USDA High Standard



TESTING PLATFORM

The American Meat Science Association utilizes iCEV, a division of CEV Multimedia, as the testing platform for this certification.

iCEV fulfills the following responsibilities:

1. Provides secure testing technology for certification exams
2. Regulates testing environments
3. Works with secondary and post-secondary academic institutions, workforce development associations and the public at large to offer certification options for career advancement
4. Provides certification verification to employers for potential job applicants
5. Offers optional certification exam preparation materials

ABOUT THE AMERICAN MEAT SCIENCE ASSOCIATION

The American Meat Science Association is a broad-reaching organization of individuals that discovers, develops and disseminates its collective meat science knowledge to provide leadership, education and professional development. Their passion is to help meat science professionals achieve previously unimaginable levels of performance and reach even higher goals. They accomplish this by fostering a learning community of meat scientists, industry partners, outside thought leaders and other stakeholders who embrace this vision. Its members conduct basic and applied research and education programs in muscle growth and development, meat quality, food safety, processing technology and consumer and marketing issues relevant to the international meat industry.

“All of the [American Meat Science Association] membership is interested in trying to find ways to make up the shortage that we presently have in the United States for meat scientists....”

Deidra Mabry, M.S.
Associate Executive Director
American Meat Science Association